



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARCELINOS MEXICAN RESTAURANT			DATE 1/2/2019	REINSPECTION DATE 1/16/2019	PERMIT EXPIRATION 5/31/2019
LOCATION 21510 BEAR VALLEY RD L13B, APPLE VALLEY, CA 92308					
MAILING ADDRESS 21510 BEAR VALLEY RD L13B, APPLE VALLEY CA 92308					
TIME IN 2:35 PM	TIME OUT 4:42 PM	FACILITY ID FA0004924	RELATED ID PR0007667	PE 1621	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).



SCORE 87

See the following pages for the code sections and general requirements that correspond to each violation listed below.

In = In compliance
 COS = Corrected on-site

N/O = Not observed
 MAJ = Major violation

N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Rosa E Valadez 10/2/2016		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
	2. Communicable disease; reporting, restrictions & exclusions		4	
	N/O	3. No discharge from eyes, nose, and mouth		2
	N/O	4. Proper eating, tasting, drinking or tobacco use		2
PREVENTING CONTAMINATION BY HANDS				
In	N/O	5. Hands clean and properly washed; gloves used properly	4	2
	6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
	N/O	7. Proper hot and cold holding temperatures	4	2
In	N/O	8. Time as a public health control; procedures & records	4	2
In	N/O	9. Proper cooling methods	4	2
In	N/O	10. Proper cooking time & temperatures	4	
In	N/O	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
	N/O	12. Returned and re-service of food		2
	13. Food in good condition, safe and unadulterated		4	2
	N/O	14. Food contact surfaces: clean and sanitized	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
	15. Food obtained from approved source			4	
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
In	N/O	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER					
	21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL					
	22. Sewage and wastewater properly disposed			4	2
VERMIN					
In	23. No rodents, insects, birds, or animals			4	

SUPERVISION		OUT
24. Person in charge present and performs duties		1
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		1
28. Washing fruits and vegetables		1
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified		1
31. Consumer self-service		1
32. Food properly labeled & honestly presented		1

EQUIPMENT/UTENSILS/LINENS		OUT
33. Nonfood contact surfaces clean		1
34. Warewashing facilities: installed, maintained, used; test strips		1
35. Equipment/Utensils approved; installed; clean; good repair, capacity		1
36. Equipment, utensils and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		1
42. Garbage and refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal/cleaning items; vermin-proofing		1

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean		
46. No unapproved private homes/living or sleeping quarters		1
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available		1
48. Food handler cards		
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		
53. Impoundment		
54. Permit Suspension		



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: Observed cook not able to demonstrate proper knowledge on reheating temperatures for hot holding. Ensure to reheat food to 165F for 15 seconds. Ensure all employees are properly trained in food safety.
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Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbccounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

MAJOR

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed live adult and nymph cockroaches in floor sink beneath soda station. Adult cockroach observed crawling up wall at warewashing station. No cockroaches observed on food contact surfaces at time of inspection. Obtain approved pest control to eliminate cockroach infestation.
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Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified Complied on 1/2/2019 Violation Reference - HSC - 114018, 114020, 114020.1	Inspector Comments: Observed employee thawing large package of beef in bin containing standing water. Ensure foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F), running water for less than 2 hours, in microwave, or during the cooking process. During inspection meat was placed under running water. Corrected on site.
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Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <http://www.sbccounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed Raid stored in chemical cabinet. Canister states "for indoor household use only". Remove unapproved toxic substance and obtain approved vermin proofing method.
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed wiping cloths stored on counters and prep tables throughout facility. Ensure to store wiping cloths in sanitizer bucket in between uses.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed food debris on floor beneath equipment. Clean and maintain floors throughout facility.
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Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed 2 expired food handler cards. Fax (909-387-4323) or email (sbcfoodworker@gmail.com) missing food handler card form with valid food handler card within 14 days, by 1/16/19, to avoid a future charged follow-up inspection at an hourly rate of \$245 with a 30 minute minimum. Note: Food handler cards MUST be issued by San Bernardino County to be valid. Missing food handler card form provided.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbccounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

Permit suspended and facility closed due to cockroach infestation.

Notice of Closure sign posted. Do not remove or relocate sign. Contact EHS at 800-442-2283 for reinspection to reinstate permit.

Signature(s) of Acknowledgement

NAME: Giorgina Valdez
TITLE: Manager